



VHD

KEEP PRODUCTS FRESH LONGER, MORE ENERGY-EFFICIENT STORAGE RELIABLE FROZEN STORAGE

The KOMA VHD provides the ideal buffer storage for premium patisserie, fruit-based bakery products and dough products. Thanks to its deep temperature range (-18°C to -28°C), 'wet' products are frozen quickly and evenly without dehydration, preserving taste and structure perfectly.

You produce more efficiently, work more flexibly and consistently deliver top quality, while benefiting from energy-efficient operation that keeps your costs under control.

One uniform temperature

With the KOMA VHD cabinet, you benefit from an ideal freezing and storage climate in which your products retain their taste, structure and quality over a long period. The fully open interior ensures one stable, perfectly distributed temperature, supported by a single KOMA K-Control system and one evaporator. Efficient and reliable in daily operation.

Air circulation flows completely around the products, allowing even 'wet' products to freeze quickly and evenly without drying out, preserving their quality.

For freezing larger volumes in one go, combine the VHD with the KOMA H-Cabinet for a complete solution. This allows you to work more efficiently, maintain maximum flexibility and consistently deliver top-quality products. While keeping energy consumption under control.

YOUR BENEFITS:

- **More efficient production:** Produce larger batches without compromising quality, keeping your products perfectly fresh and ready for sale.
- **Reliable with low energy consumption:** Thanks to constant temperatures and optimal insulation, you achieve maximum performance at minimal energy costs.
- **Flexible and future-proof:** Expandable up to 10 doors and easily adaptable to your production capacity.
- **Hygienic and food-safe:** Stainless steel interior with smooth surfaces and minimal profiles ensures easy cleaning and complies with HACCP standards.



SMART FREEZING, SMOOTH PRODUCTION: THE KOMA VHD WORKS WITH YOU

SPECIFICATIONS KOMA VHD

Temperature range	-28°C to -18°C
Modular design	Up to max. 10 compartments
Tray sizes	600x800 or 600x400 mm
Storage time	< 2 weeks
Interior	Stainless steel
Exterior	White coated steel
PU insulation	100 mm
K-value	0.20
Water drainage	Internal drainage included External drainage into a portable plastic collection tray (fixed drainage optional)
Door	62x75 cm (left or right hinged)
Adjustable feet	100 - 150 mm stainless steel
Lighting	No
Volt	400 V - 3 PH or 230 V - 3 PH
Frequency	50 or 60 Hz
Internal compressor & condenser	No
Evaporator	T cooler with a large evaporator surface area
Humidification	No
Controlle system	KOMA K-Control (touchscreen)

ADVANCED TECHNOLOGY

- **Balanced humidity and air circulation** prevent dehydration and quality loss.
- External compressor and condenser provide **extra cooling capacity**.
- Perfect balance between compressor, evaporator and condenser ensures **maximum performance at minimal energy consumption**.



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